

# **Ballas Egg Products Corp.**

**40 North Second Street**

**P.O. Box 2217**

**Zanesville, Ohio 43701**

**(740) 453-0386 FAX (740) 453-0491**

## **Liquid Egg - Specification Sheets**

### **Table of Contents**

<b>PAGE</b>	<b>PRODUCT CODE</b>	<b>DESCRIPTION</b>
2	7520 (tanker) 7540 (tote)	Liquid Whole Eggs
3	6520	Liquid Egg Whites
4	5520	Liquid Egg Yolks
5	5540	Liquid Sugared Egg Yolks
6	5211 (tote) 5260 (tanker)	Liquid Salted Egg Yolks
7	7530	Liquid Salted Whole Eggs
8	8520A	Liquid Salted Egg Blend (33%)
9	8520B	Liquid Salted Egg Blend (30%)
10	8520C	Liquid Salted Egg Blend (36%)

**To print the specification sheet for a specific product, press the PRINT icon and select the page number from the table above.**

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## **Liquid Whole Eggs**

**Ingredients:** Whole eggs broken from fresh shell eggs (no additives) and then pasteurized in accordance with USDA standards.

### **Specifications:**

Solids	24.2% min.
Fat	10.2% min.
Protein (N x 6.25)	12.0% min.
pH	7.3 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

This product may be shipped by tanker or packaged in plastic pails, bag-in-box (various sizes), or 200-gallon totes with sealed polyethylene liners. Special product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

### **Storage:**

Product should be kept refrigerated at 40°F or lower at all times. Slight agitation is recommended prior to use. Holding vessels or containers must be handled in an appropriate manner to prevent contamination and maximize shelf life. Recommended shelf life is twelve (12) days from date of shipment for tanker, totes, and pails and thirty (30) days for bag-in-box.

Product code #7520 (tanker) & #7540 (tote, BIB, pail)

Issue Date: 9/26/11, Last Revision: 9/26/11

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## **Liquid Egg Whites**

**Ingredients:** Egg albumen (whites) separated from fresh shell eggs and then pasteurized in accordance with USDA standards.

### **Specifications:**

Solids	11.0% min.
Fat	less than 0.01%
Protein (N x 6.25)	9.0% min.
pH	8.9 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

This product may be shipped by tanker or packaged in plastic pails, bag-in-box (various sizes), or 200-gallon totes with sealed polyethylene liners. Special product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

### **Storage:**

Product should be kept refrigerated at 40°F or lower at all times. Slight agitation is recommended prior to use. Holding vessels or containers must be handled in an appropriate manner to prevent contamination and maximize shelf life. Recommended shelf life is twelve (12) days from date of shipment.

Product code #6520

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## **Liquid Egg Yolks**

**Ingredients:** Egg yolks separated from fresh shell eggs and then pasteurized in accordance with USDA standards.

### **Specifications:**

Solids	43.0% min.
Fat	25.6% min.
Protein (N x 6.25)	15.5% min.
pH	6.3 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

This product may be shipped by tanker or packaged in plastic pails, bag-in-box (various sizes), or 200-gallon totes with sealed polyethylene liners. Special product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

### **Storage:**

Product should be kept refrigerated at 40°F or lower at all times. Slight agitation is recommended prior to use. Holding vessels or containers must be handled in an appropriate manner to prevent contamination and maximize shelf life. Recommended shelf life is seven (7) days from date of shipment.

Product code #5520

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## **Liquid Sugared Egg Yolks**

**Ingredients:** Pasteurized egg yolks with 10% sugar added.

### **Specifications:**

Solids, Total	48.7% min.
Solids, Egg	43.0% min.
Fat	24.0% min.
Protein (N x 6.25)	13.0% min.
pH	6.3 +/- 0.3
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

This product may be shipped by tanker or packaged in plastic pails, bag-in-box (various sizes), or 200-gallon totes with sealed polyethylene liners. Special product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

### **Storage:**

Product should be refrigerated at a temperature of 40°F or lower. Holding vessels or containers must be handled in an appropriate manner to prevent contamination and maximize shelf life. Provided that the product is stored continuously within the prescribed temperature range, recommended shelf life is seven (7) days from the date of shipment.

Product code #5540

Issue Date: 9/26/11, Last Revision: 9/26/11

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## **Liquid Salted Egg Yolks**

**Ingredients:** Pasteurized egg yolks with 10% salt added.

### **Specifications:**

Solids, Total	48.7% min.
Solids, Egg	43.0% min.
Fat	24.0% min.
Protein (N x 6.25)	13.0% min.
pH	6.3 +/- 0.3
Salt	10.0% +/- 0.2%
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

This product may be shipped by tanker or packaged in plastic pails, bag-in-box (various sizes), or 200-gallon totes with sealed polyethylene liners. Special product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

### **Storage:**

Product should be kept refrigerated at 35° to 38°F at all times. Holding vessels or containers must be handled in an appropriate manner to prevent contamination and maximize shelf life. If this product is stored in the original shipping container and is refrigerated at all times within the temperature range described above, the shelf life will be (21) days from the date of pasteurization.

Product code #5211 (tote) & #5260 (tanker)

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## **Liquid Salted Whole Eggs**

**Ingredients:** Pasteurized whole eggs with 10% salt added.

### **Specifications:**

Solids, Total	31.7% min.
Solids, Egg	24.2% min.
Fat	9.2% min.
Protein (N x 6.25)	10.8% min.
pH	7.3 +/- 0.3
Salt	10.0% +/- 0.2%
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

This product may be shipped by tanker or packaged in plastic pails, bag-in-box (various sizes), or 200-gallon totes with sealed polyethylene liners. Special product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

### **Storage:**

Product should be kept refrigerated at 35° to 38°F at all times. Holding vessels or containers must be handled in an appropriate manner to prevent contamination and maximize shelf life. Provided that the product is stored continuously within the prescribed temperature range, recommended shelf life is (21) days from the date of pasteurization.

Product code #7530

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## **Liquid Salted Egg Blend (33%)**

**Ingredients:** Pasteurized whole eggs and egg yolks with 10% salt added.

### **Specifications:**

Solids, Total	39.7% min.
Solids, Egg	33.0% min.
Fat	16% min.
Protein (N x 6.25)	12% min.
pH	6.3 +/- 0.3
Salt	10.0% +/- 0.2%
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

This product may be shipped by tanker or packaged in plastic pails, bag-in-box (various sizes), or 200-gallon totes with sealed polyethylene liners. Special product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

### **Storage:**

Product should be kept refrigerated at 35° to 38°F at all times. Holding vessels or containers must be handled in an appropriate manner to prevent contamination and maximize shelf life. If this product is stored in the original shipping container and is refrigerated at all times within the temperature range described above, the shelf life will be (21) days from the date of pasteurization.

Product code #8520A

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## **Liquid Salted Egg Blend (30%)**

**Ingredients:** Pasteurized whole eggs and egg yolks with 10% salt added.

### **Specifications:**

Solids, Total	37.0% min.
Solids, Egg	30.0% min.
Fat	13% min.
Protein (N x 6.25)	12% min.
pH	6.5 +/- 0.5
Salt	10.0% +/- 0.2%
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

This product may be shipped by tanker or packaged in plastic pails, bag-in-box (various sizes), or 200-gallon totes with sealed polyethylene liners. Special product characteristics may be provided when required by the customer.

This product is Certified Kosher by the Union of Orthodox Jewish Congregations of America (O.U.). All production comes under continuous inspection by USDA Resident Inspectors.

### **Storage:**

Product should be kept refrigerated at 35° to 38°F at all times. Holding vessels or containers must be handled in an appropriate manner to prevent contamination and maximize shelf life. Provided that the product is stored continuously within the prescribed temperature range, recommended shelf life is ten (10) days from the date of pasteurization.

Product code #8520B

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## **Liquid Salted Egg Blend (36%)**

**Ingredients:** Pasteurized whole eggs and egg yolks with 10% salt added.

### **Specifications:**

Solids, Total	42.3% min.
Solids, Egg	36.0% min.
pH	6.5 +/- 0.5
Salt	10.0% +/- 0.2%
Standard Plate Count	5,000/g max.
Salmonella (USDA Method)	Negative
Listeria	Negative
E. Coli	Negative
Coliform	10/g max.
Yeast & Mold	10/g max.

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### **Storage:**

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